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PROVISIONAL SPECIFICATION.

RECORDED

A New or Improved Alimentary Liquid.

I JOHN HENRY HOOKER of Verney Junction Winslow in the County of Bucks Factory Manager do hereby declare the nature of this invention to be as follows :—

My invention consists of an alimentary liquid produced by fermentation of either peptonized milk or ordinary milk.

In preparing the said alimentary liquid according to my invention I proceed as follows :—

I boil the milk and allow it to cool and add to it cane sugar or other suitable saccharine matter and lime juice or other suitable acid and produce fermentation of the mixture by the addition thereto of brewer's yeast or otherwise. After the fermentation so produced has proceeded far enough or has ceased I fine the liquid in any suitable way and protect it from the action of the atmosphere. In some cases I separate the fatty matter or cream from the milk whether or not the milk is to be peptonized before being treated according to my invention.

The product resulting from the treatment as hereinbefore described of milk whether peptonized or not is a clear alcoholic liquid.

Dated this 4th day of January 1890.

W. T. WHITEMAN,
Agent for the Applicant.

COMPLETE SPECIFICATION.

A New or Improved Alimentary Liquid.

I JOHN HENRY HOOKER of Verney Junction Winslow in the County of Bucks Factory Manager do hereby declare the nature of my invention and the manner in which the same is to be performed to be particularly described and ascertained in and by the following statement :—

My invention consists of an alimentary liquid produced by alcoholic fermentation of either peptonized milk or ordinary milk.

In preparing the said alimentary liquid according to my invention I proceed as follows :—

I boil the milk and allow it to cool and add to every gallon thereof about four pounds by weight of cane sugar or other saccharine matter and about six fluid ounces of pure lime juice or lime juice and lemon juice in admixture or I add citric acid or other suitable vegetable acid or acids in sufficient quantity to produce about the same degree of acidity as is produced by the addition of the said quantity of lime juice or lemon juice and I produce alcoholic fermentation of the mixture by the addition thereto of about two fluid ounces of brewer's yeast to every three gallons of the said mixture. After the active fermentation which ensues has ceased I fine the liquid either by adding isinglass thereto as usual in the fining of wine or in any other suitable way and protect the said liquid from the action of the atmosphere by storing it in wooden casks and I further treat the said liquid in the same way that ordinary wine is treated.

Whether the milk to be treated be peptonized or not I prefer to separate the cream therefrom before treating it according to my invention as the cream or the greater part thereof if not removed prior to treating the milk according to my invention separates therefrom during the process of fermentation and is therefore lost.

The kinds of vegetable acid which are suitable for addition to the milk as hereinbefore described are such as are innocuous and of agreeable flavour and have no power to precipitate peptones.

[Price 4d.]

The product resulting from the treatment as hereinbefore described of milk whether peptonized or not is a clear alcoholic liquid containing proteid matters or peptones in solution. Where the said liquid is prepared as hereinbefore described from peptonized milk the percentage of proteid matters or peptones in solution therein is considerably greater than is the case where it is prepared from milk which has not been peptonized.

The proportions of saccharine matter and acid and yeast hereinbefore stated are those which I have found to produce good results. I however do not limit myself to the said proportions.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed I declare that what I claim is:—

First:—An alcoholic alimentary liquid produced by treating ordinary milk essentially as hereinbefore described that is to say by adding thereto saccharine matter and acid and producing alcoholic fermentation of the mixture.

Secondly:—An alcoholic alimentary liquid produced by treating peptonized milk essentially as hereinbefore described that is to say by adding thereto saccharine matter and acid and producing alcoholic fermentation of the mixture.

Thirdly:—An alimentary liquid produced by the action of alcoholic fermentation on ordinary milk.

Fourthly:—An alimentary liquid produced by the action of alcoholic fermentation on peptonized milk.

Dated this 4th day of October 1890.

W. T. WHITEMAN,
Agent for the Applicant.

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